

COZY AUTUMN DRINK

Apple Pie Latte

Sweet apple cider, espresso and warm spice in a silky almond-milk latte.

SERVES

2

PREP

5 min

COOK

10 min

3

WW POINTS*

Per serving

Serving size: scant 1 cup

Estimated nutrition below



Ingredients

- 1/2 cup apple cider
- 1 1/2 cups plain unsweetened almond milk
- 2 Tbsp instant espresso powder
- 2 tsp sugar
- 1/4 tsp apple pie spice

Directions

- 1 In a small saucepan, bring the cider to a boil over medium-high heat. Cook until reduced to about 2 tablespoons, 4 to 5 minutes.
- 2 Reduce heat to medium. Stir in the almond milk, espresso and sugar; cook until hot but not boiling, about 3 minutes.
- 3 Pour into a blender and add the apple pie spice. Blend until very frothy, 30 seconds to 1 minute. Divide between 2 coffee mugs.

Nutrition per serving

70

CALORIES

1 g

PROTEIN

14 g

CARBS

2 g

FAT

0 g

FIBER

12 g

SUGAR

115 mg

SODIUM

COZY TIP

Froth carefully: hot liquids expand in a blender. Vent the lid, cover it with a towel, and blend on low before increasing speed.

*WW Points are an estimate based on the listed ingredients; exact points can vary by brand and current WW settings.

Nutrition is estimated per serving and may vary by product. Recipe makes 2 servings.